

## Models

☒ e2PFX (EU)    ☒ e2PGX (UK)



## Standard Features

- Advanced Cooking Technology® with Planar Plume and microwave technologies for faster, even heating and browning
- "Ventless Cooking" capabilities through built-in catalytic converter
- Rapid cooking up to 10 times faster than conventional cooking methods
- Power management system keeps current below 13 amps
- Quiet operation - maximum noise level of 50 dBA in idle mode
- Stainless steel construction
- EasyToUCH, icon driven touchscreen controls
- USB memory stick data transfer of up to 1024 cooking programs
- In built diagnostic testing
- Easy menu development using MenuConnect™ software
- Two units can be plugged into one 32A socket targeting high throughput

## Options & Accessories

- Operator manual/ Cleaning instructions
- Cooking baskets
- Aluminum Paddle
- Merrychef Cleaner
- Merrychef oven Protector
- Cook Plate

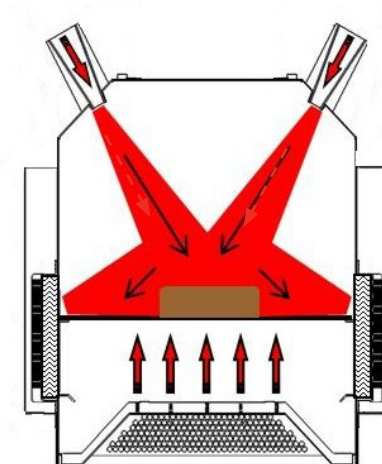
## Specifications

- If you are targetting high throughput, the eikon e2 TWIN offers a unique oppertunity to connect two e2's together and double the cook capacity through one 32A power outlet.
- The e2 is an ideal solution for cafés, Bistros, Kiosks, Snack Bars or any establishment with a domestic supply socket.
- The e2 creates a revenue opportunity for new locations where space has been previously limited to offer good food fast.
- The new patented heat transfer method uses Planar Plume technology to provide fast and efficient crispy cooking with uniform browning.

### How it works:

The e2 utilizes a new and patented heat transfer method called 'Planar Plume'.

Heated air is directed into planes which collide above the food surface and are then drawn around the food.



#### STANDARD ACCESSORIES

- 2x Cooking Plate
- 1x Aluminium Paddle
- 1x Solid Base Basket
- 1x Cool Down Pan

#### CONSTRUCTION

- Stainless steel cavity and casework.

#### CONTROL SYSTEM

- Colour touchscreen, icon driven.
- Storage for up to 1024 programs with 6 stages per cooking program providing a user instruction for each stage.
- USB memory stick data transfer.

#### MICROWAVE POWER

- Distribution system, rotating active antenna.
- Microwave settings, off or 5-100% in 1% increments.
- Safety system: agency approved to ensure safe operation including current monitoring and overheat detection for magnetron.

#### CONVECTED HEAT

- Temperature settings 0°C off and from 100°C to 275°C in 1°C steps.
- Distribution system, Planar Plumes.
- Safety system: oven cavity overheat detection.

#### DIMENSIONS

MODEL	OVERALL SIZE MM			NET WEIGHT
	HEIGHT	WIDTH	DEPTH	
e2P	631mm (25")	383mm (15")	778mm (31")	68kg Net (150 lbs) 78kg Gross (172 lbs)

#### POWER REQUIREMENTS & OUTPUT

MODEL	POWER INPUT	POWER OUTPUT (IEC 705) @100% PER OVEN		
		MICROWAVE 100%	CONVECTED HEAT	COMBINATION MODE
e2P + e2B (EU)	6.8kW	1000W	2200W	1000W+1300W
e2P + e2B (UK)	6.0kW	1000W	2200W	1000W+900W
e2PFX (EU)	3.4kW	1000W	2200W	1000W+1300W
e2PGX (UK)	3.0kW	1000W	2200W	1000W+900W

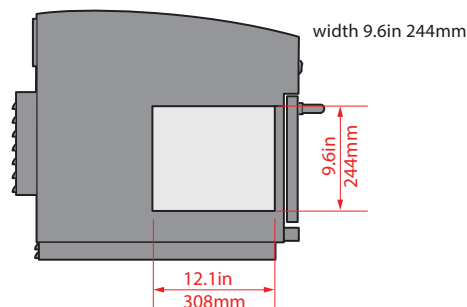
ELECTRICAL SUPPLY				
Model (Country)	Voltage	Arrangement	Connections Used	Current/Phase*
e2P (UK & EU)	230V 50Hz	Single Phase	1P+N+E	32 Amp
e2BFX (EU)	230V 50Hz	Single Phase	P+N+E	16 Amp
e2BGX (UK)	230V 50Hz	Single Phase	P+N+E	13 Amp

\*This is not consumption

Model e2BGX Moulded 13 Amp plug BS 1363A (UK only)

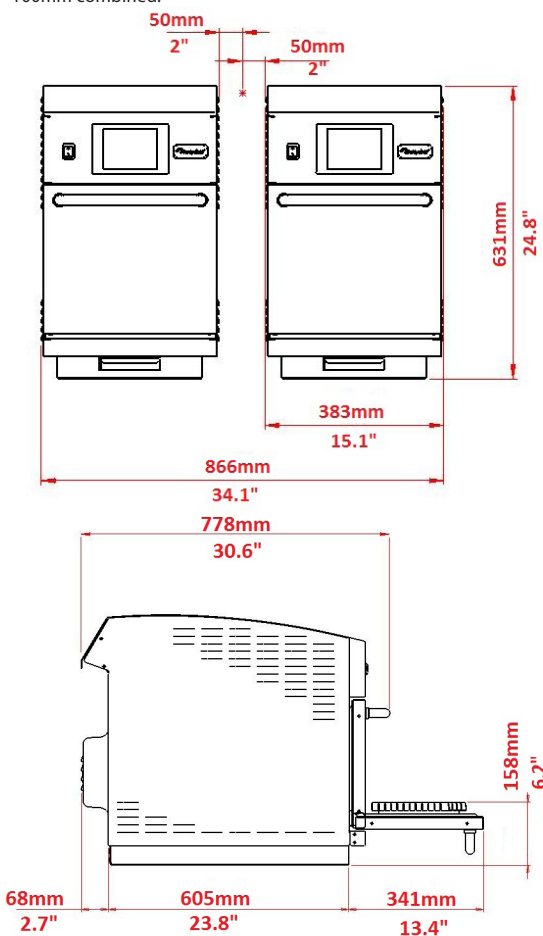
For further information on Merrychef products and services or advice on which machine suits you best please contact the Sales Office.

#### Oven Cavity Dimensions



#### Oven Dimensions

**Note:** Minimum gap between ovens to be 100mm combined.



#### INSTALLATION INFORMATION

Away from major heat source.

Place on a flat surface suitable for weight.

Allow a minimum of 50mm clearance to sides, top and rear to allow air to circulate freely.

Allow sufficient clearance to the front of the oven for the door to open fully.

We reserve the right to change specifications appearing in this bulletin without incurring any obligation for equipment previously or subsequently sold.

